

Festive Menu

Three-course meal for £34.95

CHEF'S SOUP OF THE DAY

Served with an Artisan Bread Roll

BREADED BRIE

Served with Fig & Cranberry Salad

HAGGIS BON BONS

Served with Whisky Horseradish Aioli, Red Onion & Cranberry Chutney

SPICY CHILLI PRAWN BRUSCHETTA

Marinated Prawns served with Chargrilled Sourdough Bread

STUFFED ROAST TURKEY ROULADE

Served with truffle mash, Yorkshire pudding, pigs in blankets, seasonal vegetables & red wine demi.

PAN FRIED SALMON

Served with garlic & rosemary crushed potatoes, seasonal vegetables with lemon & dill sauce.

SWEET POTATO & CHICKPEA LOAF (VE)

Served with tomato basil sauce, beetroot & feta salad.

STEAK SELECTION

Flat Iron Steak

12oz Rib-Eye Steak (£7.50 supplement)

12oz Applewood Smoked Rib-Eye Steak, smoked by our team (£8 supplement)

7 oz Fillet (£10 supplement)

All steaks are served with your choice of side, Yorkshire pudding, pigs in blankets, seasonal vegetables & whisky peppercorn sauce.

WHITE CHOCOLATE BROWNIE

Served with rich chocolate drizzle & vanilla ice cream

STICKY TOFFEE PUDDING

Served with vanilla ice cream

DARK CHOCOLATE DECADENCE

Rich chocolate mousse with a white chocolate centre, whisky cream coffee liqueur & raspberry sorbet

BLACK FOREST DELICE

Served with cherry compote & vanilla ice cream